



Specs #: DSXG47

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Ziboxan® PM200 Specification

Ziboxan® PM200-Xanthan Gum Pharmaceutical Grade

DESCRIPTION:

Ziboxan® PM200 is fine particle size powder xanthan gum produced by fermentation of corn starch and beans protein with *Xanthomonas campestris*; its solutions are neutral, suitable for use in food and food preparations as stabilizer, thickener or emulsifier, specially used in pharmaceutical and cosmetic applications as stabilizer, thickener or emulsifier.

SPECIFICATION:

Properties	Specifications
Appearance	cream colored powder
Viscosity (1% solution in 1% KCL)	1200-1600cp
pH (1% solution)	6.0-8.0
Loss on Drying (%)	max. 15%
Ash	max. 13%
Particle size	100% through 80mesh(180 μ m) min. 92% through 200mesh (75 μ m)
V1/V2	1.02-1.45
Nitrogen (%)	max. 1.5%
Ethanol or Isopropanol	max. 500ppm
Pyruvic acid	min. 1.5%
Heavy metal	max. 20ppm
Lead *	max. 2ppm
Arsenic	max. 3ppm
Microbiological	
Total plate count	not more than 500cfu/g
Yeast/mould	not more than 100cfu/g
E. coli *	absent/25g
Salmonella *	absent/25g
Staphylococcus aureus*	absent/g
Pseudomonas aeruginosa *	absent/g

***: Type test parameters are tested twice a year by the third party.**

PACKAGE: Carton box or paper bag of 25kg net each or equivalent.

STORE: Sealed and stored in cool, dry conditions.

SHILF LIFE: It is 24 months in above conditions.

QUALITY AND FOOD SAFETY ASSURANCE:

Ziboxan® PM200 production is controlled under certified quality system and food safety system by ISO9001, ISO22000, and BRC.

CERTIFICATION:

ISO9001, ISO22000 Certified;BRC Certified,IP certified, Kosher Approved;Halal Certified;MUI Halal certified,

REGULATORY COMPLIANCE: USP, BP, NF.